

B<sup>2</sup>  
Using the method described in 4.1, the effect on the specific volume and stickiness of P70 (250 µl/kg flour) and galactose oxidase (150 U/kg flour) was tested during 8 different flours. The results are shown in table 4.2 below.

In accordance with 37 C.F.R. § 1.121(b), also enclosed, in Appendix A, is a version of the above replacement paragraph marked up to show all the changes relative to the deleted paragraph.

**IN THE CLAIMS:**

Please amend claims 1, 9, 17, 19-23, and add new claims 24-32. A clean version of the amended claims is set forth below. In accordance with 37 C.F.R. § 1.121(b), also enclosed, in Appendix B, is a marked up version of these claims to show amendments made in them.

B<sup>3</sup>  
1. (Once Amended) A composition comprising, as a first component, a galactose oxidase (EC 1.1.3.9) and, as a second component, an oxidizable substrate for the galactose oxidase, other than galactose, and/or an enzyme which is capable of converting a compound into a substrate for the galactose oxidase. *New matter.*

B<sup>4</sup>  
9. (Once Amended) A composition according to claim 8 wherein the oxidizable substrate compound comprises a galactan, a galactose oligomer or a galactose dimer.

B<sup>5</sup>  
17. (Once Amended) A method according to claim 16, wherein the flour dough is an alimentary paste dough.

19. (Once Amended) A method of using the composition of claim 1, comprising adding the composition to dough ingredients, dough additives, a dough or a combination thereof.

B<sup>6</sup>  
20. (Once Amended) A method according to claim 19, wherein the composition comprises a further enzyme component which includes a cellulase, a starch degrading enzyme, a lipase or a protease.

21. (Once Amended) A method according to claim 19 or 20, wherein the composition further comprises a non-enzymic dough additive compound.

*B6*  
*corl.*  
22. (Once Amended) A method according to claim 19 or 20, wherein the galactose oxidase added to the dough ingredients, dough additives or the dough is substantially free of other enzyme activities.

23. (Once Amended) A method according to claim 19, wherein the galactose oxidase is the form of a crude enzyme preparation.

Please add the following new claims:

*R1.26*  
26. (New) A composition according to claim 1, wherein the oxidizable substrate for the galactose oxidase comprises at least one of: a compound naturally present in cereal flour, lactose or a hydrolysis product of arabinogalactan.

*27.*  
27. (New) A composition according to claim 26, wherein the compound naturally present in cereal flour includes non-starch polysaccharides comprising galactose moieties as structural elements.

*28.*  
28. (New) A composition according to claim 26, wherein the compound naturally present in cereal flour includes hemicellulose compounds.

*B7*  
*sub*  
*D2*  
29. (New) A composition according to claim 26, wherein the compound naturally present in cereal flour includes pentosans or xylans.

30. (New) A composition according to claim 1, wherein the compound convertible into a substrate for the galactose oxidase includes at least one of a compound naturally present in cereal flour or a gum.

31. (New) A composition according to claim 30, wherein the compound naturally present in cereal flour includes non-starch polysaccharides comprising galactose moieties as structural elements.

32. (New) A composition according to claim 30, wherein the compound naturally present in cereal flour includes pentosans or xylans.

*B3*  
33. (New) A composition according to claim 30, wherein the gum comprises guar gum or locust bean gum.